

Welcome
benvenuto
Willkommen
Bienvenue
Beinvegni

Dear guests

Welcome to the **Alpina Stube & Obertorstübli!**

We are delighted to welcome you to our restaurant.

Together with our team we would like to offer you a cosy atmosphere and culinary moments of pleasure.

Our dishes are prepared with love and care, inspired by regional specialities and classic to modern cuisine. Let us spoil you and enjoy your time with us.

We wish you a good appetite!

**Markus Beckmann & Mirjam Käser and the entire Hotel
Alpina Parpan team**

Starters

Green leaf salad  
11.00

Mixed salad  
14.00

Hand-cut tuna tartare 
With tomato variations, avocado and burrata
24.00

Caramelised goat cheese  
With pistachios and apricots on herb Batavia lettuce, served with fig mustard dressing
21.00

Greek salad 
With capers, feta cheese, oregano and Greek bread
17.00

Crispy chicken breast strips on baby lettuce
With sweet-and-sour radishes, cashews and honey-Pommery dressing

Starter 19.50 | Main course 27.50

Soups

Porcini consommé with bone marrow dumplings and chives
16.00

White tomato cream soup with basil gnocchi 
14.00

Carrot-coconut soup with ginger  
14.00

All prices are in CHF and include VAT.

Our specialities

Homemade porcini tagliolini

With pan-fried king oyster mushrooms, pear and Parmesan
32.50

Homemade potato gnocchi

With sage brown butter, cream cheese and hazelnut-panko crunch
29.50

Risotto Acquerello

With lemon thyme, mascarpone, goat cream cheese and Parma ham
32.50

Fondue Chinoise

Only on pre-order.

With many delicious sauces
From 2 people
63.00 per Person

Hauptspeisen

Beef fillet cubes "Stroganoff"

With bell pepper, mushrooms, pickled cucumbers, sour cream and pilaf rice
51.00

Alpina's fillet platter (beef & pork)

With porcini cream sauce, bacon, seasonal vegetables and spaetzle
52.00

Roasted fillet of beef with herb butter or green pepper sauce

With vegetables of the day and rosemary potatoes
Small Cut (150gr) 49.00
Big Cut (200gr) 59.00

Pork cordon bleu

Filled with ham and spicy raclette cheese, served with seasonal vegetables and French fries
40.00

Breaded pork escalope (160g)

With vegetables of the day and French fries
35.00

Pan-fried rib-eye of beef with Café de Paris butter (gratinated)

Served with broccoli and French fries
49.00

Pan-fried zander fillet

With Mediterranean sauce, artichokes, pine nuts and mashed potatoes
45.00

Homemade curd spaetzle

With various vegetables, cream and Parpan mountain cheese
26.50

Declarations

Information about ingredients that may cause allergies or intolerances is available from our service staff upon request.

Meat declaration

We source our meat from local butchers and from the company Rageth.

Origin:

Pork: Switzerland

Poultry: Switzerland, France*

Lamb: Switzerland, Ireland, New Zealand

Beef: Switzerland, Paraguay*, Uruguay*

Veal: Switzerland, Netherlands

*May have been produced using antibiotics and/or other antimicrobial growth promoters.

Fish declaration

Our fish is supplied by Bianchi in Zurich and Rageth.

Origin: Switzerland, gillnets, wild catch, aquaculture

Other information

In summer, our vegetables come from our own garden. In winter, when our garden lies beneath the ski slope, we source them from Ecco Jäger in Bad Ragaz and Saviva AG.

Our cheeses, yoghurts and dairy products are supplied by Puracenter Lenzerheide.

Vegetarian dishes



Gluten-free dishes

Please inform our service staff when ordering if you require gluten-free dishes.

